



Chicago-Style Hot Dogs

Recipe and photo from traegergrills.com.



Ingredients:

- 8 All-Beef Natural Casing Hot Dogs
- 8 High-Quality Hot Dog Buns with Poppy Seeds, Sliced
- Yellow Mustard to taste
- 1/2 cup Sweet Green Pickle Relish
- 1 cup Onion, Diced
- 2 Ripe Tomatoes, Each Cored and Sliced into 8 Wedges
- 8 Home-Style Dill Pickle Spears
- 16 Pickled Sport Peppers or Drained Pepperoncini
- Celery Salt to taste

Directions:

When ready to cook, start the grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400F and preheat, lid closed, for 10 to 15 minutes.

Arrange the hot dogs on the grill grate and grill, turning every 5 minutes, until sizzling hot, 15 to 20 minutes.

In the meantime, warm the hot dog buns on the grill grate.

To assemble the sandwiches, put a hot dog in each bun. Give the dog a squirt of mustard. Top with pickle relish and onion. Wedge 2 pieces of tomato between the bun and the hot dog on one side, and put a pickle spear on the other side. Lay 2 sport peppers on top and give the sandwich a sprinkle of celery salt.

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West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872

East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872

Derby: K15 & 71st Derby, KS 67037 | 316.788.1122